

DICTATE IN SEQUENCE:

1. HEADING INFORMATION
2. NAMES OF ADDRESSEES
3. NAMES OF CARBONEES
4. IMMEDIATE ACTION NEEDED
5. REPORT ON CALL

REPORT CAPTIONS:

1. OBJECTIVE
2. PERSONS CONTACTED
3. RESULTS
4. ACTION REQUIRED

CUSTOMER NAME Jiffy Fry Foods					DATE OF CALL 10/13/69	
CITY AND STATE Crookston, Minn.			DATE RECEIVED 10/21		DATE TYPED 10/27	
CUSTOMER MAILING LIST CHANGES - SERVICE CENTER USE ONLY						
NAME AND TITLE			PUT ON	TAKE OFF	MP	MAG.
REGION St. Louis		SERVICE CENTER Chicago		SALESMAN J.J. Roder/sgb		

TO **J.R. Fallon - JFALL**CC **D.E. Roush - DROUS**
J.S. Pullman - M.Y.
Roger Irwin - Houston

PERSONNEL CONTACTED:

Walt Davis - Key Equipment Company
John Dow - Foremost Foods Co.
Herman Gregg - Jiffy Fry.

OBJECTIVE:

Review THERMINOL installation.

RESULTS:

- On the surfact Key Equipment appears to have done a good job of laying out the system and piping it up correctly. A couple areas of question and they may not be serious are:
1. Expansion tank slightly lower than some of the process piping.
 2. Y type strainer located in a bypass portion of the process piping instead of at the suction of the pump.
 3. Heater pumps are Gould 3x4x11 (10½ impeller) - Davis was not sure who actually sized them and if any effort was made to actually size them according to system requirements.

The process piping and heaters were filled with THERMINOL after a partial vacuum had been pulled on the system. The fryer coils were blocked off prior to filling because leaks were found in each of the four coils during a routine air pressure test. The fryer mfr. was called in to correct the situation. Walt Davis asked if we had any recommendations regarding a continuous THERMINOL detector which could be used to monitor the cooking oil or a simple lab test that the operators could perform periodically to detect THERMINOL contamination. In view of the four leaky coils it would relieve a number of people to know that smoe check other than odor was being used. (Attention Jack and Don: Any recommendations?)

The plant heating loop was also blocked off because all of the piping had not been completed. The only area of concern here appears to be the Modine units which I believe are their standard coil units. THERMINOL temperature in this zone would be 200 F or less.

...continued.....

DICTATE IN SEQUENCE:

1. HEARING INFORMATION
2. NAMES OF ADDRESSEES
3. NAMES OF CARBONEES
4. IMMEDIATE ACTION NEEDED
5. REPORT ON CALL

CUSTOMER NAME KKJ Jiffy Fry				DATE OF CALL 10/13/69	
CITY AND STATE			DATE RECEIVED		DATE TYPED
CUSTOMER MAILING LIST CHANGES - SERVICE CENTER USE ONLY					
NAME AND TITLE			PUT ON	TAKE OFF	MP
REGION		SERVICE CENTER	SALESMAN		

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The design of equipment appears to be pretty conservative from the standpoint of heat exchange surface. Each fryer is equipped with two - 150 foot sections of 3 inch coil which is about twice the calculated figure. Davis is not too concerned about heat transfer surface but he would like to get a better idea for future plants which the actual requirements should be. In line with this he asked if we could provide a flow recorder and temperature recorder (inlet and Outlet) which could be moved about to check actual BTU requirements at various users. I'm not sure how we can handle this budget wise but it might give us some valuable design information for future applications. (Jack ---Any comments?)

Original order was 4500 gallons. Actual shipment was only about 3560 gallons FR-1 because of maximum T/T shipping weights. As they need more fluid can they receive the remainder at the \$.23/lb price (Jack)?

ACTION REQUIRED:

Jack & Don ---Therminol detector or test.
 Jack --- Flow & temperature recorders.
 Jack --- Therminol price of future requirements.

NOTE; Jack ---- Some photos attached.

DSW 343409